Miele

Operating and installation instructions

Refrigerator with freezer compartment, PerfectFresh zone and dynamic cooling K 9758 iDF

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

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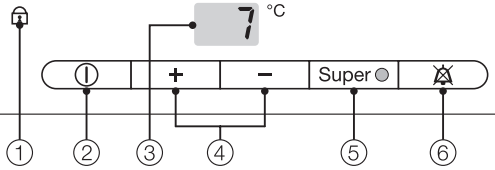


① Safety lock indicator light

② On/Off button

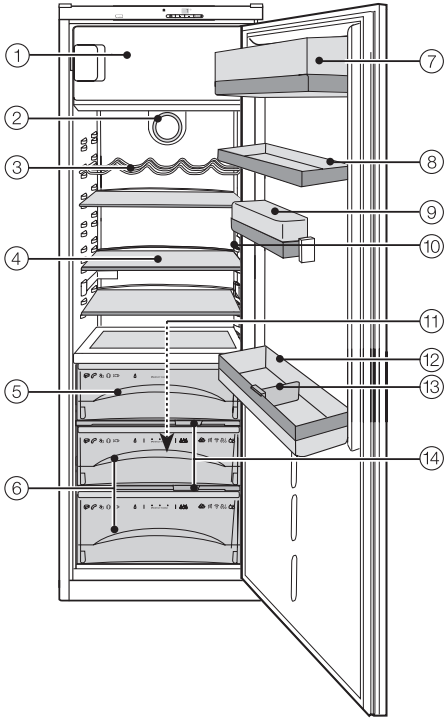
③ Refrigerator temperature display

④ Temperature selector buttons (+ for warmer; – for colder)

⑤ Super cool button and indicator light

⑥ Alarm off button

Guide to the appliance



① Freezer compartment

② Fan for dynamic cooling

③ Bottle rack *

④ Adjustable shelves

⑤ PerfectFresh zone, dry compartment

⑥ PerfectFresh zone, humidity controlled compartments (or compartment, depending on model)

⑦ Butter and cheese compartment

⑧ Egg tray / Condiment tray

⑨ Universal container *

⑩ Interior lighting

⑪ Condensate channel and drain hole

⑫ Bottle shelf

⑬ Bottle divider *

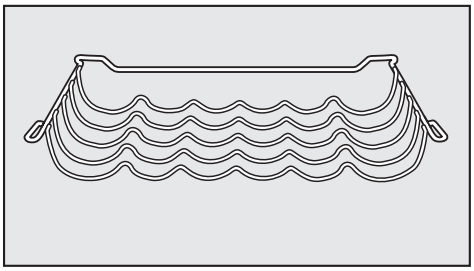
⑭ Regulator to set the humidity level in the humidity controlled compartments (or compartment, depending on model)

* Depending on model

Optional accessories

Bottle rack

(depending on model)



This bottle rack is available from the Miele Spare Parts Department or your dealer.

Caring for the environment

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of your old appliance with your household waste.

Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct application

▶ This appliance is intended for domestic use only for the cool storage of food and drinks as well as for storing deep frozen food, freezing fresh food and for preparing ice.
Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowldege, unless they have been shown how to use it by a person responsible for their safety.

Safety with children

▶ This appliance is not a toy! To avoid the risk of injury, do not allow children to play on or near it or to play with the controls. Older children may only use the appliance if its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Keep children away from the appliance at all times and supervise them whilst you are using it.

Technical safety

▶ Before setting up the appliance, check it for any externally visible damage.
Do not install and use a damaged appliance.

▶ This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this environmentally friendly coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the coolant system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

▶ The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

▶ If the connection cable is faulty it must only be replaced by a Miele approved service technician to protect the user from danger.

▶ Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

▶ This appliance may only be used in mobile installations such as ships etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons in accordance with national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.
Ensure current is not supplied to the appliance until after maintenance or repair work has been carried out.

▶ The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the socket and the plug has been withdrawn.
– the fuse from the fused spur connection unit has been withdrawn, or
– the mains fuse has been withdrawn, or the screw-out fuse removed (in countries where this is applicable).

▶ Do not connect the appliance to the mains electricity supply by an extension lead.
Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

▶ Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

▶ Do not refreeze thawed or partially thawed food.
Defrosted food should be used up as quickly as possible, as food soon loses it nutritional value and goes off.
Defrosted food may only be re-frozen after it has been cooked.

▶ Never store explosive materials in the appliance. Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

▶ Do not operate any electrical equipment (e.g. electric ice-cream maker) inside the appliance. Danger of sparking and explosion.

▶ If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright.
Danger of explosion.

▶ Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.
Danger of injury and damage to the appliance.

▶ When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst, resulting in injury or damage.

▶ Observe the "use by" dates given on food to avoid the risk of food poisoning. Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging on storage conditions required.

▶ Do not use sharp edged objects to

– remove frost and ice,

– separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

▶ Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

▶ Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

▶ Do not use any oils or grease on the door seal, as these will cause the seal to deteriorate and become porous with time.

▶ Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

▶ Do not block the ventilation gaps in the plinth or the top of the appliance housing unit as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

▶ The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance.
Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

▶ Never use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

Disposal of your old appliance

▶ Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

How to save energy

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not situated near to a heat source (radiator, oven).	Situated near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Cellar section 8 to 12°C	On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C.
	Refrigerator section 4 to 5 °C	
	PerfectFresh zone just above 0 °C	
	Freezer section -18°C	
	Wine storage section 10 to 12 °C	
Use	Only open the doors when necessary and for as short a time as possible.	Frequent opening of the doors for long periods will cause a loss of coldness.
	Store food in an organised way.	If food is not stored in an organised way, searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	
Defrosting	Defrost the freezer compartment when a layer of ice 0.5 cm thick has built up.	A layer of ice hinders the cold from reaching the frozen food, and causes an increase in energy consumption.

Before using for the first time

The stainless steel trim to the interior shelves and the door shelves has a layer of protective foil to prevent scratching during transportation.

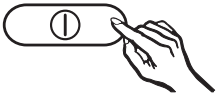
- Do not remove this foil until the appliance has been built in.
- Treat the stainless steel surfaces with a proprietary stainless steel conditioner immediately after removing the foil (available from the Miele Spare Parts department or via the internet on www.miele.co.uk).

Important! A stainless steel conditioner gives long lasting protection, and helps to prevent resoiling.

- Clean the inside of the appliance and the accessories with warm water and a little washing-up liquid, and then dry with a soft cloth.

Important:
To ensure the correct functioning of the appliance, let it stand for between 1½ and 2 hours after transporting it to its final location before connecting it to the mains.

Switching on

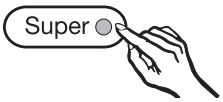


- Press the On/Off button.

The temperature display lights up, the appliance starts cooling and the interior light will come on when the door is opened.

To enable the temperature to get sufficiently cold inside the appliance, allow the appliance to run for a few hours before placing food in it.

Switching off



- Press the On/Off button until the temperature display goes out.

The cooling system is switched off. (If this does not happen, the safety lock is still activated).

Safety lock

The safety lock can be activated to prevent the appliance being switched off inadvertently.

Activating or de-activating the safety lock

- Press and hold the Super cool button pressed in for approx. 5 seconds.

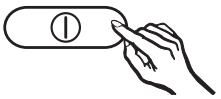
The Super cool indicator light flashes, and a *c* flashes in the temperature display.

- Press the Super cool button again.

c will light up in the display.

- You can now choose between *c 0* and *c 1* by pressing the temperature selector buttons:
  0: the safety lock is de-activated,
  1: the safety lock is activated.
- Press the Super cool button to save the setting.

The safety lock indicator light will light up when the safety lock has been activated.



- Press the On/Off button to come out of setting mode.

If you do not do this, the electronics will switch over to normal operation automatically after a couple of minutes.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- switch off at the wall socket and withdraw the plug,
- defrost the freezer compartment,
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut, there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– the more food that is stored in it,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator and the PerfectFresh zone

We recommend a temperature of **4 °C** in the refrigerator.

The temperature in the PerfectFresh zone is controlled automatically, and is maintained at **0 to 3 °C**.

Dynamic cooling

The dynamic cooling fan automatically switches on when the cooling system for the refrigerator switches on. It distributes the temperature in the appliance to all areas more evenly so that all the food will be chilled to about the same degree.

. . . in the freezer compartment

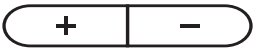
To freeze fresh food and to store frozen food for a long time, a temperature of **-18 °C** is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

Setting the temperature in the refrigerator

Use the two buttons underneath the temperature display to set the temperature for the refrigerator.

If the refrigerator zone temperature is set to **4 °C** the freezer compartment will drop to approx. **-18 °C**.

Press the



+ button: to raise the temperature (it gets warmer)
– button: to reduce the temperature (it gets cooler).

The temperature being set will flash in the display.

When pressing the buttons, the following information shows in the display:

– When first pressed, the **last temperature selected** flashes.
– Each subsequent press of the button adjusts the temperature shown in 1 °C steps.
– Keeping the button pressed in adjusts the temperature continually.

Approx. 5 seconds after letting go of the button, the **current average** temperature of the refrigerator is automatically shown.

If you have adjusted the temperature, **wait for approx. 6 hours if the appliance is not very full** and **for approx. 24 hours if the appliance is full**, before checking the temperature display, as it will take this long for the display to give an accurate reading. If, after this time, the temperature is still too high or too low, you will need to adjust it again.

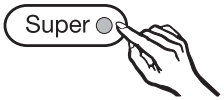
Temperature range

The temperature can be adjusted from: 4 °C to 9 °C

The ambient temperature in the room and the installation location can affect the time it takes for the appliance to reach the lowest temperature. If the ambient temperature is too high, the appliance may not reach the lowest temperature.

Setting the temperature in the PerfectFresh zone

The temperature in the PerfectFresh zone is automatically held at 0 to 3 °C. It can be raised or lowered, e.g. if you want to use it for storing items like fish.



- Press and hold the Super cool button pressed in for approx. 5 seconds.

The Super cool indicator light flashes, and a *c* flashes in the temperature display.

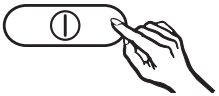
- Press one of the temperature selector buttons repeatedly until a *b* appears in the display. Press the Super cool button again.

b lights up in the display.

- You can now adjust the temperature in the PerfectFresh zone by pressing the temperature selector buttons. You can choose from settings *1* to *9*:
  1: lowest temperature,
  9: highest temperature.

b 5 is the default setting for the PerfectFresh zone. If a setting of *b 1* to *b 4* is selected, the temperature can fall below 0°C. Food could freeze!

- Press the Super cool button to save the setting.



- Press the On/Off button to come out of setting mode.

If you do not do this, the electronics will switch over to normal operation automatically after a couple of minutes.

Temperature display

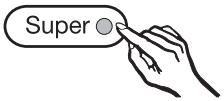
During normal operation, the temperature display on the control panel shows the average temperature in the refrigerator.

If the temperature is not within the range that the appliance is able to display, bars will flash in the temperature display.

Temperature display brightness

The appliance is supplied with the brightness of the temperature display set as low as possible. However, if the door is opened, a setting changed or if the alarm is sounding, the temperature display will appear much brighter for approx. 1 minute.

The level of brightness can be adjusted:



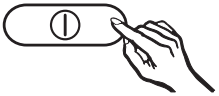
- Press and hold the Super cool button pressed in for approx. 5 seconds.

The Super cool indicator light flashes, and a *c* flashes in the temperature display.

- Press one of the temperature selector buttons repeatedly until *h* appears in the display.
- Press the Super cool button again.

h lights up in the display.

- You can now adjust the level of brightness by pressing the temperature selector buttons. You can choose from settings *1* to *5*:
  1: dimmest setting,
  5: brightest setting.
- Press the Super cool button to save the setting.



- Press the On/Off button to come out of setting mode.

If you do not do this, the electronics will switch over to normal operation automatically after a couple of minutes.

Your appliance has been fitted with an alarm to avoid energy being wasted if the door is left open and to prevent stored food becoming too warm.

The alarm will sound if the door is left open for more than approx. 60 seconds. The alarm will stop as soon as the door is closed.

If you want to keep the door open for more than approx. 60 seconds, intentionally, we recommend that you switch the alarm off.

Switching the alarm off early

- Press the alarm off button.
  The alarm will stop.

Switching on the alarm system

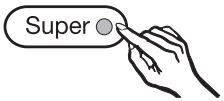
The alarm system switches back on automatically as soon as the door is closed. It does not have to be switched on manually.

Super cool

The Super cool function can be used to rapidly reduce the temperature in the refrigerator section to its lowest setting (depending on the room temperature).

Switching on Super cool

Super cool is particularly recommended for faster chilling of large amounts of fresh food or drink.



- Press the Super cool button. The Super cool indicator light will come on.

  The appliance will then work at full power to lower the temperature.

Switching off Super cool

The Super cool function will switch itself off automatically after approx. 6 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy, the Super cool function can be switched off once food and drinks are sufficiently chilled.

- Press the Super cool button. The Super cool indicator light will go out, and the appliance will continue to operate at normal power.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

This appliance has automatic dynamic cooling, which helps to keep an even temperature when the fan is running. For this reason, the difference between the various zones is less pronounced.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in the refrigerator is directly above the PerfectFresh zone. However, the PerfectFresh zone is even colder.

Use these areas in the refrigerator and in the PerfectFresh zone for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream,
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,
- pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

Do not store cooking oil in the refrigerator door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

Food must not touch the back wall of the refrigerator, as it may freeze to the back wall.

To allow air to circulate efficiently, do not pack food too closely together in the refrigerator. Do not cover the fan in the rear wall of the refrigerator, as this is essential for keeping the appliance cool.

Food which should not be stored in a refrigerator

Not all food is suitable for refrigeration. This includes:

– Fruit and vegetables which are sensitive to cold, such as bananas, avocado, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers

– Fruit which is not yet ripe

– Potatoes

– Some hard cheeses, e.g. Parmesan

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh, and how long it can be kept in the refrigerator. Time out of the refrigerator, e.g. during transportation, should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

Storing food correctly

Food should generally be stored covered or packaged in the refrigerator (there are some exceptions to this rule in the PerfectFresh zone - see below). This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Unpacked meat and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

For every type of food, there are ideal storage conditions to ensure it stays fresh as long as possible, retaining both flavour and vitamins.
The important factors for this are the storage temperature and the humidity.

The correct combination of temperature and humidity is a unique feature of the PerfectFresh zone. Food can be stored for up to three times longer in the PerfectFresh zone than in a standard refrigerator.

Storage temperature

The optimum storage temperature for fresh food which is not sensitive to the cold is 0 - 3 °C. This is the temperature range which is automatically maintained in the PerfectFresh zone. Food can be stored there at this temperature without loss of freshness for considerably longer than in a standard refrigerator, as the deterioration process is decelerated at this temperature.

Humidity level

The closer the storage humidity is to the humidity content of the food, the crisper and fresher the food remains over a longer period, as the water content of the food is largely retained.

What are the advantages of the PerfectFresh zone?

As food remains fresh for up to three times as long, the advantages for you are:

– fresher, tastier food,

– greater convenience due to practical storage, and

– greater savings due to quality preservation.

Storing food in the dry and humidity-controlled compartments

The PerfectFresh zone is divided into two areas, the dry compartment and the humidity-controlled compartment.

The dry compartment

The dry compartment has a relatively low humidity level that is approx. the same as that in the refrigerator.
So the main advantage of the dry compartment is the low temperature of 0 °C, rather than the humidity.

The dry compartment is ideal for storing particularly sensitive foods, such as

– fresh fish, shellfish, meat, poultry, sausages, dairy products and salads.

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Always keep these foods **covered or wrapped**.
Exception: Meat. The surface of the meat dries out slightly, helping to prevent the growth of bacteria, which results in the meat lasting longer. To prevent the risk of bacterial cross-contamination and meat deteriorating, do not let one type of meat come into direct contact with another type.

Humidity-controlled compartment

The humidity-controlled compartment has a regulator which is used to adjust the relative humidity. Slide the regulator to the relative humidity level required (♦♦♦ = high humidity, ♦ = low humidity).

If high humidity ♦♦♦ is selected, a humidity level of 90 % can be achieved when the compartment is full. The humidity depends strongly on the type and quanltiy of food being stored.

Please take into account that high humidity is only achieved and is only effective on the food if the food is stored **unwrapped or loosely wrapped**.

– The humidty-controlled compartment at the high humidity setting ♦♦♦ is ideal for storing freshly harvested products such as vegetables, salad, herbs, mushrooms and home-grown seasonal fruit.
– At the low humidity setting ♦, the atmosphere inside the humidity-controlled compartment is the same as in the dry compartment.

Take food out of the PerfectFresh zone approx. 30 - 60 minutes before using it. The aroma and taste do not fully develop until the food has reached room temperature.

Can all types of food be stored together?

Do not place all types of food together in one drawer. Some types of food do not store well together. Aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes.

Examples of fruit and vegetables which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado, figs, blueberries, melons and beans.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

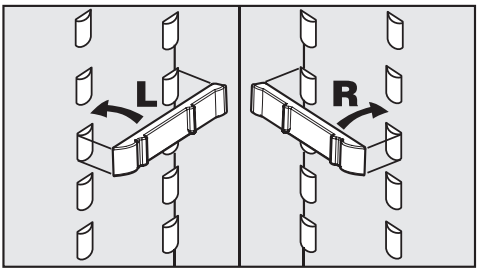
Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

To move the split shelf:

- Take both halves of the split glass shelf out,



- fit the two brackets onto the supports on either side at the required height,
- and push the glass shelves in one after the other. The shelf with the raised edge must be at the back.

PerfectFresh zone compartments

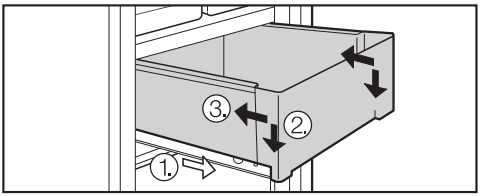
The compartments in the PerfectFresh zone are on telescopic rails, and can be removed for filling, emptying or cleaning purposes.

- Pull out the compartment as far as it will go, and then lift it up and out.

Push the runners back in again to avoid injury or damage.

- Carefully pull out the lid between the compartments slightly, and lift it down and out.
- To replace it, insert the compartment lid from beneath into the holders, and push it back into place.

To replace the compartment,



- place it back on the fully extended runners ①. The front of the runners must be right up against the front of the compartment ②.
- Then push the compartment back in ③.

Adjusting the condiment tray/bottle shelf

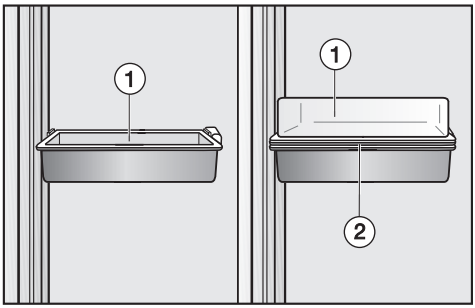
- Lift the tray/shelf up and out of the stainless steel frame to remove.
- Push up the stainless steel frame, and remove.
- Replace the frame at the required height. Ensure that it is securely pushed back into position.
- Replace the tray/shelf in the frame.

The tray/shelf can be removed completely and used as a serving tray at the table.

Universal container

(depending on model)

The universal container can be used both to store and serve food.



It consists of a deep tray ① and a shallow tray ②. Both trays fit the stainless steel frame.

If you wish to use the universal container to serve food,

- place the shallow tray ② in the stainless steel frame, and use the deep tray as a lid ①.

You can lift the universal container, including contents, out of the frame and take it to the table.

Moving the bottle divider

(depending on model)

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

The bottle divider can be removed completely (e.g. for cleaning).

- To do this, push up the front edge of the bottle divider, and disengage it.

Using the freezer compartment

Use the freezer compartment to:

– store frozen food,

– make ice cubes,

– freeze small quantities of fresh food.

Up to 2 kg of food can be frozen in 24 hours.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.
During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer, check

– that the packaging is not damaged,

– the use-by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.

– Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer.

Packing

■ Freeze food in portions.

Suitable packing material
- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- dustbin liners
- plastic carrier bags

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

■ Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer compartment

- Set the temperature to a lower setting (e. g. 3 °C) about four hours before filling the freezer compartment with food.
  This will help the freezer compartment temperature to drop and also helps give food that is already in the freezer compartment an extra cold reserve.

Placing food in the freezer compartment

- Place the food flat on the bottom of the freezer compartment so that it freezes through to the core as quickly as possible.
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

- Food will have frozen through to the core after a period of 24 hours. The temperature can then be reset to a mid-range setting.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator (the cold given off by the frozen food helps to keep the food cold),

– in a steam oven.

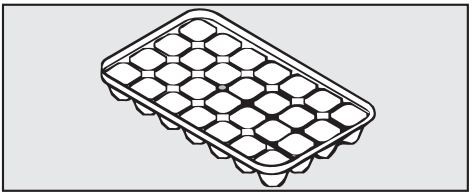
Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

Fruit should be defrosted at room temperature in its packing, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Fill the ice tray three quarters full with water and place it on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

To cook drinks quickly, place them in the refrigerator section, and switch on the Super cool function.
If placing drinks in the freezer compartment to cool them quickly, **make sure bottles are not left for more than one hour** as they could burst.

Refrigerator and PerfectFresh zone

The refrigerator and the PerfectFresh zone defrost automatically.

Condensate and frost can build up on the back wall of the refrigerator section and the PerfectFresh zone whilst in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer compartment

The freezer compartment does not defrost automatically.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer and increase the consumption of electricity.

Do not scrape ice and frost off the evaporator as this can damage it and render the appliance unusable.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 0.5 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the appliance.

Before defrosting

- Remove the frozen food from the freezer compartment and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths.

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off with the on/off button, switch off at the wall socket and withdraw the plug.
- Open the freezer compartment door.
- Use a sponge or towel to soak up the defrosted water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed on a saucer in the freezer compartment. Closing the door in this instance will help retain the warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers such as hairdryers for defrosting your freezer.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays or de-icers, as they could contain substances which may damage the plastic parts and which may cause a build-up of gases and pose a danger to health.

After defrosting

- Clean the appliance, and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Insert the plug in the socket and switch the appliance back on.
- Place the frozen food into the freezer compartment again.

Never use cleaning agents containing abrasive substances such as sand, soda, acids, chlorides or chemical solvents. "Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

To help prevent re-soiling, treat stainless steel surfaces with a proprietary conditioning agent for stainless steel (available from the Miele Spare Parts Department or via the internet on www.miele.co.uk).

Do not let water get into the electronic unit or the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

E-Cloth

- A microfibre “E-Cloth” is available from the Miele UK Spare Parts Department, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals. It can be washed 300 times.

Before cleaning

- Switch the appliance off, switch off at the socket and remove the plug.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment.
- Take out any removable parts, e.g. shelves, for cleaning.
- The serving trays and containers in the door can be removed from their stainless steel frames for cleaning.

Cleaning the interior and accessories

Use warm water with a little washing up liquid. Accessories and shelves should all be hand-washed only. The butter dish is, however, dishwasher safe.

- Clean the refrigerator section at least once a month and the freezer compartment each time it is defrosted. Use warm water with a little washing up liquid.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.

- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.
- Clean stainless steel surfaces with a suitable non-abrasive stainless steel cleaning agent following the manufacturer's instructions on the packaging.
- To help prevent re-soiling, a conditioning agent for stainless steel should always be used after cleaning. Follow the manufacturer's instructions on the label.

Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seal should be cleaned regularly with clean water and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the appliance.
- Insert the plug in the socket, and switch the appliance back on.
- Switch on the Super cool function for a while so that the appliance can cool down quickly.
- Place food back in the appliance and close the door.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if . . .

. . . the appliance does not get cool.

- Check whether the appliance has been switched on. The temperature display must be lit up.
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the fuse is not defective and that the mains fuse has not tripped. If it has, contact the Miele Service Department.

. . . the temperature in the refrigerator is too low.

- Select a warmer temperature.
- Check that the freezer compartment door has been closed properly.
- Has a large amount of fresh food been frozen at the same time? This makes the compressor run for longer, causing the temperature in the refrigerator section to fall automatically. No more than 2 kg of fresh food should be frozen at one time.
- The Super cool function is still switched on. Super cool only switches itself off after 6 hours.

. . . the compressor is switching in too frequently and for too long.

- Check whether ventilation gaps in the plinth and in the housing unit at the top have been covered over or become too dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been placed inside and/or frozen at the same time.
- Check that the doors have been closed properly.
- Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the freezer compartment will need defrosting.

. . . the frozen food is thawing because the freezer compartment is too warm.

- Is the room temperature lower than the ambient temperature for which the appliance is designed?

  If so, raise the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer compartment to become too warm.

. . . food has frozen together.

- Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

. . . there is a thick layer of ice in the freezer compartment.

- Check whether the freezer compartment door closes properly.
- Defrost and then clean the freezer compartment.

Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . bars flash in the temperature display.

Check the temperature display about 6 hours after switching on the appliance. The display will not show a temperature until the temperature in the appliance has reached a certain level.

. . . the following messages show in the temperature display "F0" to "F5".

There is a fault. Call the Service Department.

. . the alarm sounds.

Has the appliance door been open for longer than 60 seconds?

- Close the door.

. . . you cannot switch the appliance off.

- The safety lock has been activated.

. . . the interior lighting is not working.

Has the refrigerator door been left open for too long? The lighting switches itself off automatically after approx. 15 minutes.

If it also does not come on when the door is opened briefly, but the temperature display is working, then the lighting is defective.

- Call the Service Department.

The LED lighting may only be repaired or changed by a service technician. Danger of injury and damage.

Should the cover be damaged or need to be removed due to damage, **exercise caution.** Never look at the lighting with optical instruments (magnifying glass or similar).

. . . the floor of the refrigerator is wet.

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature, it is advisable not to open the door while waiting for the appliance to be serviced.

Noises

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them?
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– the Miele Service Department (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of delivery. However, you must activate your cover by calling 08706 080028 or registering online at www.miele.co.uk.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to install a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

This appliance must be built in, otherwise it could tip up.

Location

The appliance should be installed in a dry, well-ventilated room.
The room temperature should not go above or below the climate range for which the appliance is designed.
The higher the ambient temperature of the room, the more energy the appliance requires to operate.
It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator.

Climate range

The appliance is designed for use within certain climate ranges (ambient temperatures) and should not be used outside this range. The climate range of the appliance is stated on the data plate inside the appliance.

Climate range	Ambient room temperature
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+16°C to +38°C
T	+16°C to +43°C
SN-ST	+10°C to +38°C
SN-T	+10°C to +43°C

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of frozen food deteriorating and going off.

Ventilation

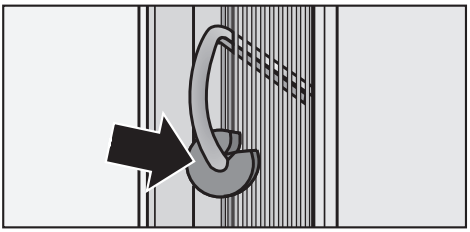
Air at the back of the appliance gets warm. The appliance housing unit must be constructed to allow sufficient space for ventilation.

A ventilation gap of at least 38 mm depth must be allowed for behind the appliance for air to circulate.The air inlet to the appliance is via the plinth in the housing unit.
The cross-section of the air inlet and outlet must be at least 200 cm^2 to ensure that air can circulate without hindrance. Otherwise the appliance has to work harder, resulting in an increase in electricity consumption.

The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Before installation

- Before installation remove the cover strip, sealing strip and other accessories from the appliance and from the external rear wall of the appliance.



- On no account should the spacers be removed from the back of the appliance. These ensure the gap required between the back of the appliance and the wall is maintained.
- Remove any cable clips from the rear of the appliance.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.

Does your old appliance have a different hinging mechanism?

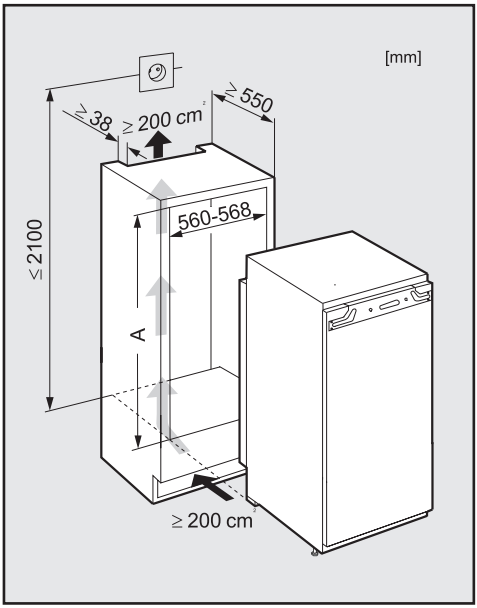
If your old appliance had a different type of hinging, the furniture door can still be used. Remove the old hinges from the housing unit. They are no longer required because the furniture door is now fitted to the appliance door. All the necessary parts are supplied or can be ordered from the Miele Spare Parts Department.

Stainless steel front

(depending on model)

The old door can be replaced by a stainless steel front if required.

This is available from your dealer or the Miele Spare Parts Department.



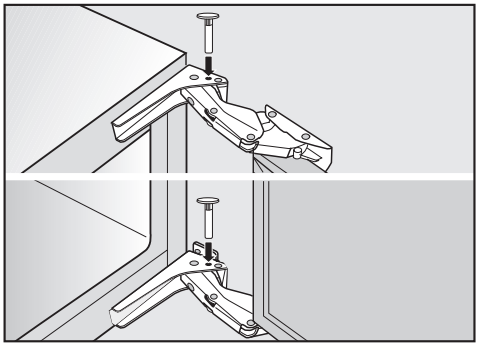
	Niche height [mm] **A**
K 9758 iDF	1772 - 1788

Adjusting the door hinges

The door hinges are set ex-works to enable the door to be opened wide.

However, if the opening angle of the door needs to be limited for any reason, the hinge can be adjusted to accommodate this.

– For example, if the appliance door hits an adjacent wall when opened, the opening angle can be limited to 90°.

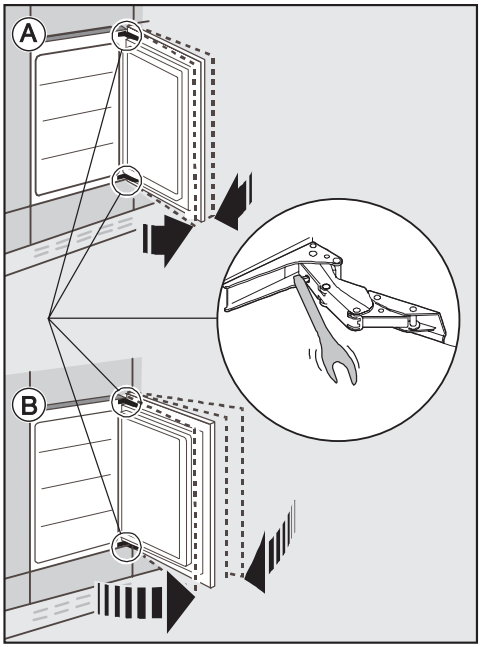


■ Place the locking pins supplied for limiting the door opening into the hinges from above.

The door opening angle is now limited to 90°.

– If you would like the appliance door to be cushioned so that it opens more softly, the spring tension on the appliance door can be adjusted.

To do this, use the allen key supplied to adjust the door hinges.



Ⓐ To reduce the opening angle:

■ Turn the allen key clockwise.

This tightens the hinges and makes it harder to open the door wide.

Ⓑ To open the door fully:

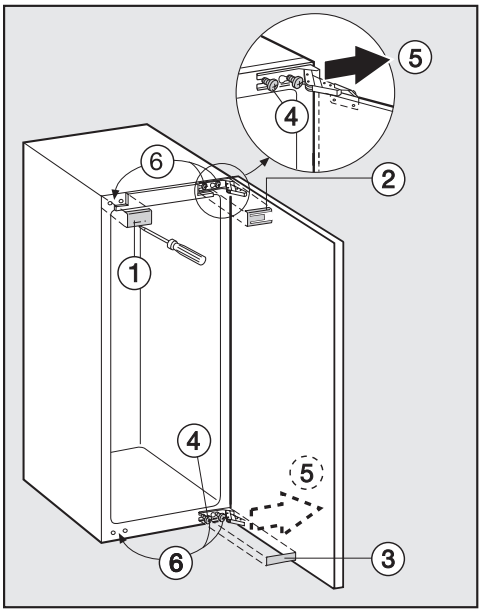
■ Turn the allen key anticlockwise.

Before building the appliance in, you will need to decide on which side the door is to be hinged. If left hand door hinging is required, follow the instructions below.

To change the door hinging, you will need various sizes of **Torx screwdrivers**, a **slotted screwdriver** and a **spanner**.

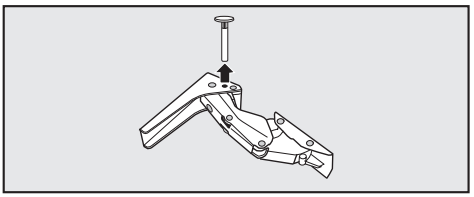
Appliance door

- Open the appliance door.



- Remove covers ①, ② and ③ with a screwdriver.
- Loosen fixing screws ④ slightly.
- Slide the door outwards and lift it off ⑤.
- Unscrew the fixing screws ④ completely, and loosely screw them in at the top and bottom on the opposite side of the appliance ⑥.

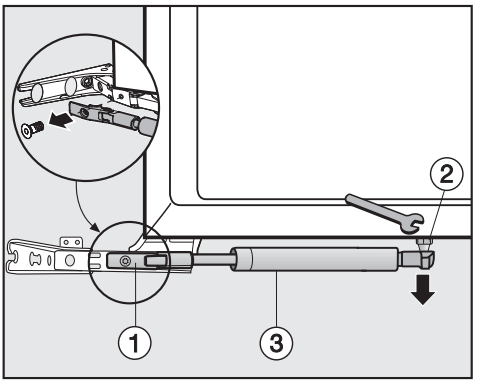
If you have put locking pins into the hinges to stop the door opening too far:



- Remove the locking pins from the top of the hinges.

To remove the soft-close mechanism

- Place the door with the outer side downwards on a stable surface.



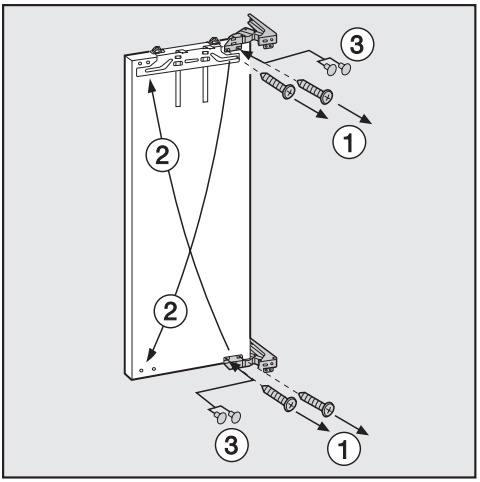
- Open the hinges, and loosen the screw in mounting ①.

Warning. The soft-close mechanism snaps shut when dismantled. Danger of injury.

- Unscrew ball joint ② using a spanner, and remove soft-close mechanism ③ together with the ball joint.

Changing the door hinging

Do not separate the soft-close mechanism from the ball joint. This would damage the mechanism.



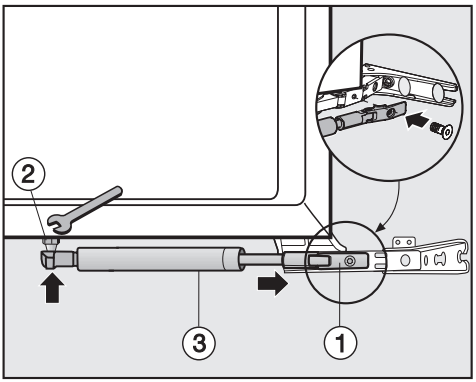
- Stand the appliance door up, and slacken the hinges at the front (the hinges remain open).
- Remove screws ①, and place the stoppers supplied ③ in the empty holes.

Do not close up the hinges. Danger of injury.

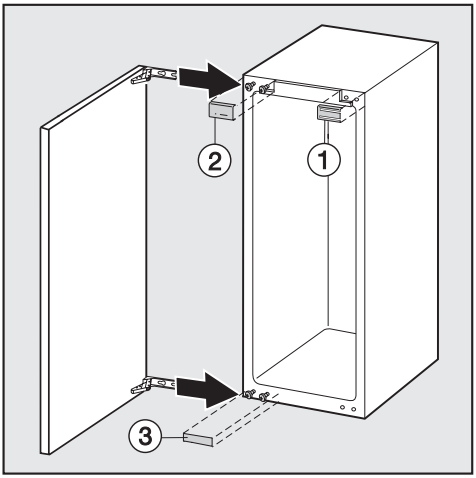
- Replace the hinges in their diagonally opposite corners ②.
- Use a powered screwdriver to secure the hinges; screws ① are self-tapping.

To secure the soft-close mechanism

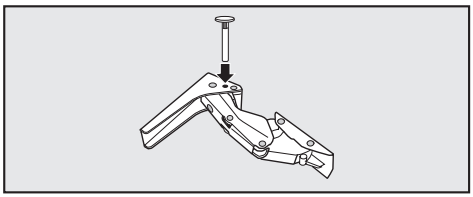
- Place the door with the outer side downwards on a stable surface.



- Screw ball joints ② of soft-close mechanism ③ into the new fixing holes.
- Open out soft-close mechanism ③, and hook mounting ① onto the hinge.
- Hold the soft-close mechanism in this position, and screw mounting ① to the hinge.

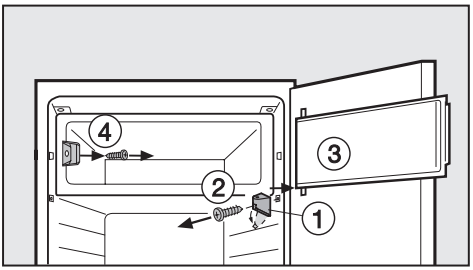


- Push the appliance door onto the pre-fitted screws, and then tighten the screws.
- Replace covers ①, ② and ③.

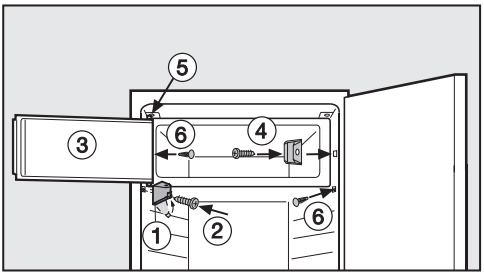


- Replace the locking pins into the top of the hinges to prevent the door opening too far.

Freezer compartment door



- Lower the cover on hinge plate ①.
- Unscrew hinge plate ②, and remove freezer compartment door ③ together with the hinge plate.
- Unscrew door catch ④.



- Screw door catch ④ into place on the opposite side, having turned it by 180 °.
- Fit the freezer compartment door ③ in position at the top ⑤, then tighten the hinge plate securely ②.
- Close the cover on hinge plate ①.
- Plug the holes with stoppers ⑥.

All fitting instructions given are for a **right hand hinged** appliance. If you have converted the appliance to left hand hinging you will need to adapt these instructions accordingly.

To install the appliance you will need the following:

– a cross-slotted screwdriver,

– a selection of Torx screwdrivers,

– a hexagon spanner.

Weight of the furniture door

Before fitting a furniture door, ensure that the weight of the door does not exceed the maximum permitted:

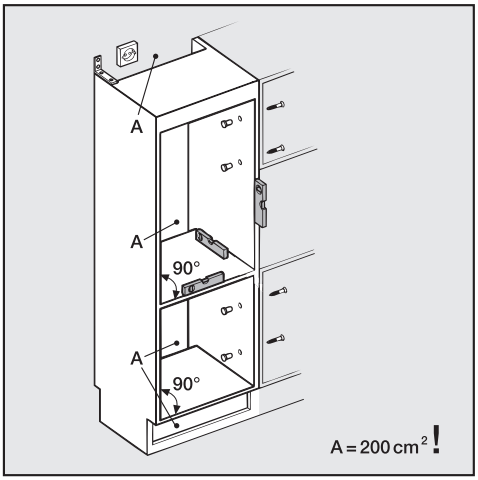
Appliance	Maximum weight of furniture door in kg
K 9758 iDF	18

Fitting a door which is heavier than the maximum permitted could damage the hinges.

Building into a peninsular run

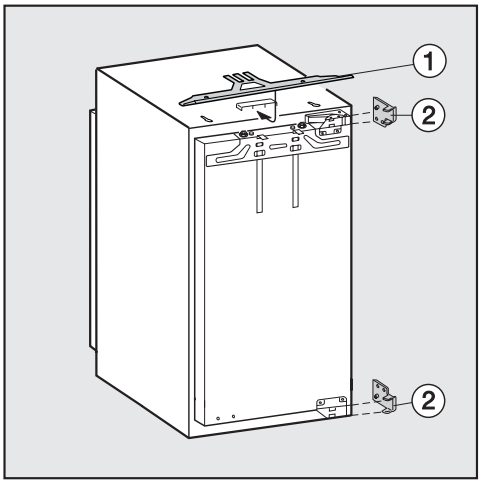
When built into a peninsular run, the rear of the building-in niche must be fitted with a kitchen furniture panel.

Aligning the housing unit

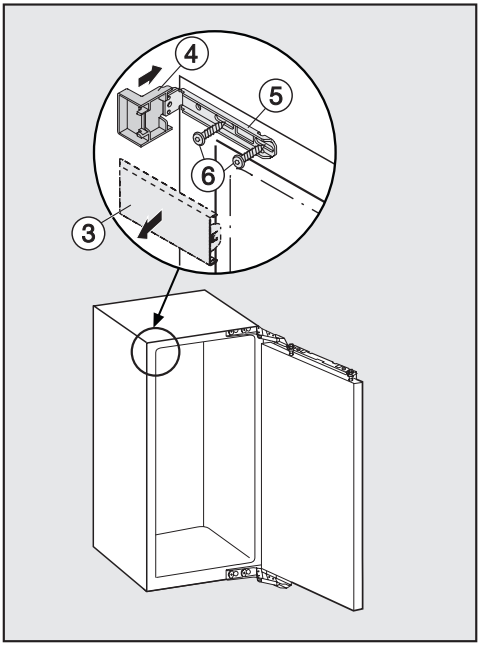


The housing unit must be carefully aligned using a spirit level before installing the appliance. The unit corners must be at right angles, as otherwise the furniture door will not align correctly with the 4 corners of the appliance.

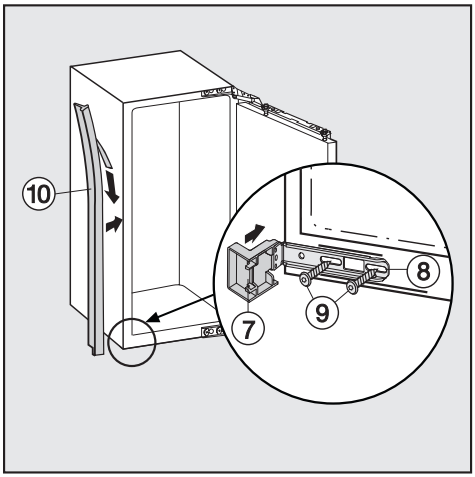
Preparing the appliance



- Slide cover strip ① into the holder in the middle of the appliance as illustrated with the bumps facing downwards. The bumps will fit into the keyhole slots.
- Position the mains electricity cable so that the appliance can be connected easily once installed.
- Push the appliance two-thirds of the way into its niche.
  When doing this, make sure that the mains cable does not get trapped.
- **With 16 mm thick furniture walls:** clip spacers ② over the hinges.
- Open the appliance door.

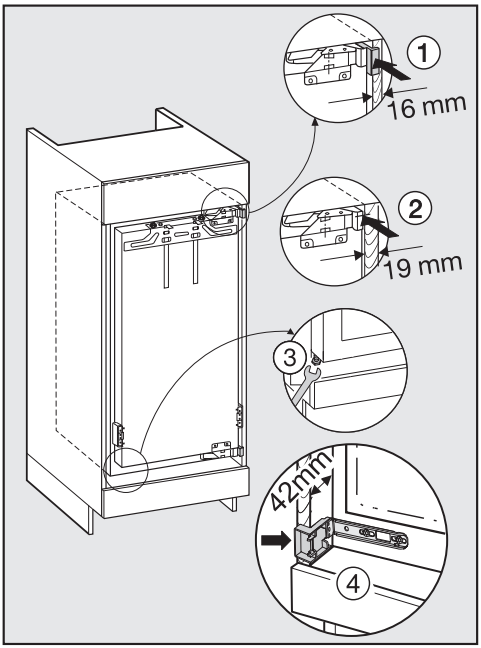


- Using a screwdriver, remove cover ③ from the top corner of the appliance.
- Fit cover ④ onto fixing bracket ⑤.
- Secure fixing bracket ⑤ to the top of the appliance with screws ⑥ (M5 x 15).



- Fit cover ⑦ onto fixing bracket ⑧.
- Secure fixing bracket ⑧ to the bottom of the appliance with screws ⑨ (M5 x 15).
- Carefully remove the protective foil from sealing strip ⑩.
- Apply the sealing strip to the side of the appliance on which the door is opened so that it is flush with the front edge of the appliance.
  Fit the sealing strip so that it meets up with the lower edge of top cover ④ and then cut the sealing strip 2 - 3 mm above bottom fixing bracket ⑧.
- Push the appliance into the niche until covers ④ and ⑦ touch the front edge of the side walls of the housing unit.

Building in the appliance



– **With 16 mm thick walls:**
  The spacers should touch the front edge at the top and bottom of the side walls of the housing unit, detail ①.

– **With 19 mm thick walls:**
  The front edges of the top and bottom hinges sit flush with the front edge of the housing unit side walls, detail ②.

- Make sure that the covers on the top and bottom fixing brackets sit flush with the front edges of the housing unit side walls, detail ④.

This will create a gap all round of **42 mm** to the front edges of the housing unit side walls.

On furniture with door fittings (e.g. stubs, seals etc) the dimension of these must be taken into account when making sure there is a gap all round of **42 mm**.

- Pull the appliance forwards by the dimension of the door fitting to keep the gap at 42 mm all round.

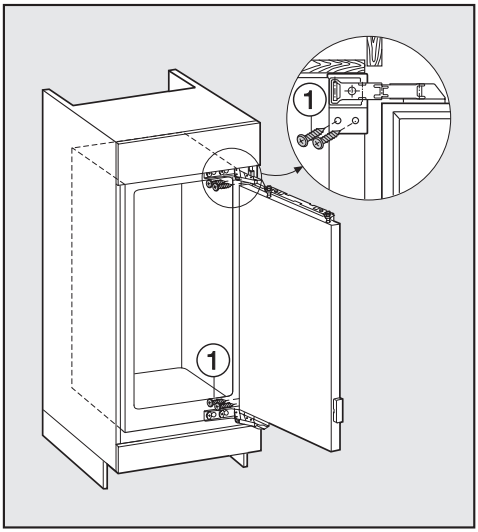
The hinges and the covers will now protrude by the dimension of the door fitting.

Tip: Removing the door fittings. This will ensure that the door is flush with the surrounding kitchen unit furniture doors.

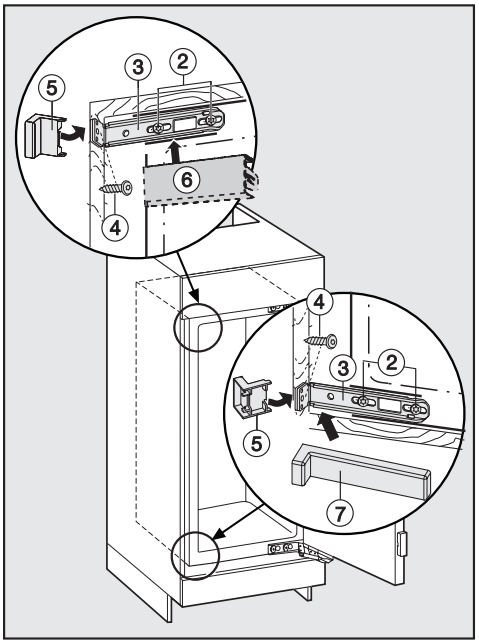
If the all round gap of 42 mm is not maintained between the appliance casing and the front edge of the housing unit side wall the door may not shut properly.
This could lead to a build-up of ice and condensation and also cause operational faults.

- Align the appliance height on both sides by altering the adjustable feet using the spanner supplied ③.

Securing the appliance in the niche

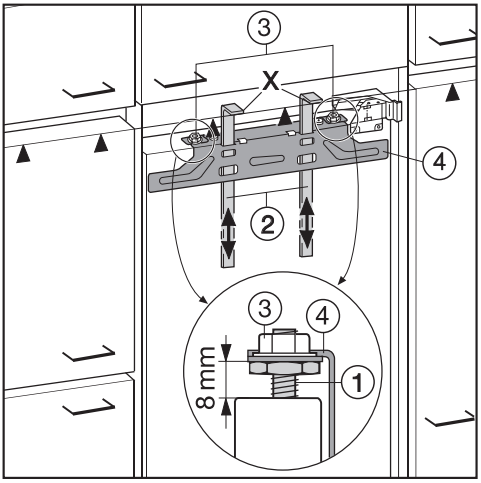


- Press the appliance against the housing unit wall on the hinge side.
- To fix the appliance to the housing unit at the top and bottom, screw the long 4 x 20 mm chip board screws ① into the hinges at the top and bottom.

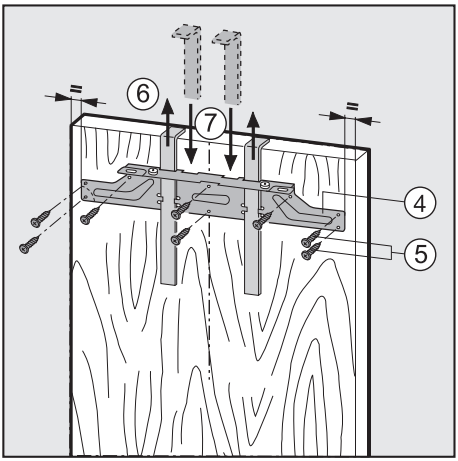


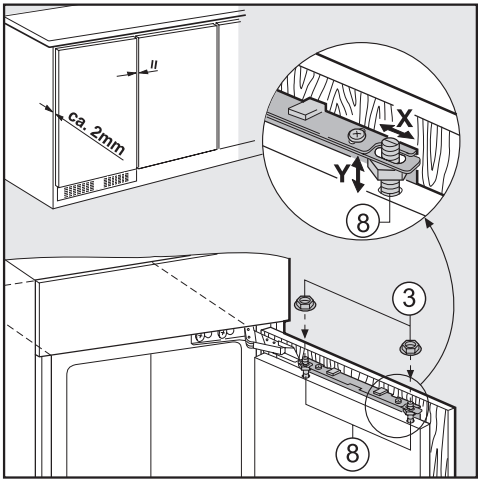
- Loosen screws ② on the top and bottom fixing brackets ③.
- Press fixing bracket ③ against the side wall and tighten screws ②.
- Attach fixing bracket ③ to the housing unit side wall with screws ④. Drill holes in the housing unit side walls if necessary.
- Break off the protruding end of top cover ⑤, turn the cover around and fit it on top fixing bracket ③.
- Fit oblong cover ⑥ onto top fixing bracket ③.
- Break off the protruding end of bottom cover ⑤. It is no longer required.
- Fit angled cover ⑦ onto bottom fixing bracket ③.
- Close the appliance door.

Fitting a furniture door



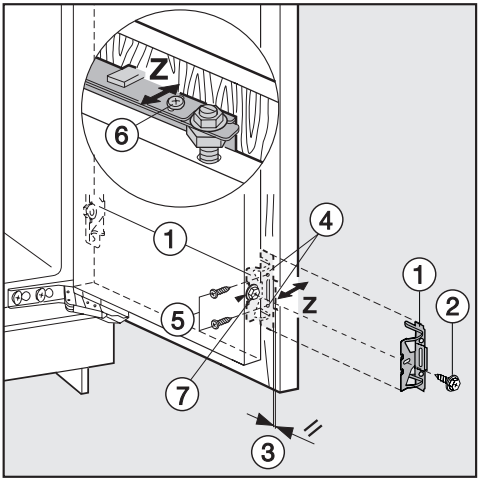
- A gap of 8 mm ① must be set between the appliance door and the central fixing bracket.
- Push fitting aids ② up to the height of the furniture door: the lower edge X of the fitting aids must be at the same height as the upper edge of the furniture door being fitted (see ▲ on the diagram).
- Undo nuts ③ and take fixing bracket ④ off together with the fitting aids.





- Using a pencil, lightly mark a line down the centre of the inside of the furniture door.
- Hang fixing bracket ④ with the fitting aids onto the **inside** of the furniture door. Align the fixing bracket centrally.
- Attach the fixing bracket securely using at least 6 short chipboard screws ⑤ (4 x 14 mm). (On cassette doors only use 4 screws on the edges).
- Pull the fitting aids upwards to remove them ⑥.
- Turn them around and fit them into the middle slots on fixing bracket ⑦ for safe keeping.
- Hang the furniture door onto adjusting bolts ⑧.
- Loosely attach nuts ③ on the adjusting bolts.
- Close the door and check the distance between the door and neighbouring furniture doors.
- Align to match neigbouring doors if necessary:
  Side adjustments X are made by sliding the furniture door, and height adjustments Y by turning adjusting bolts ⑧ with a screwdriver.
- Tighten nuts ③.

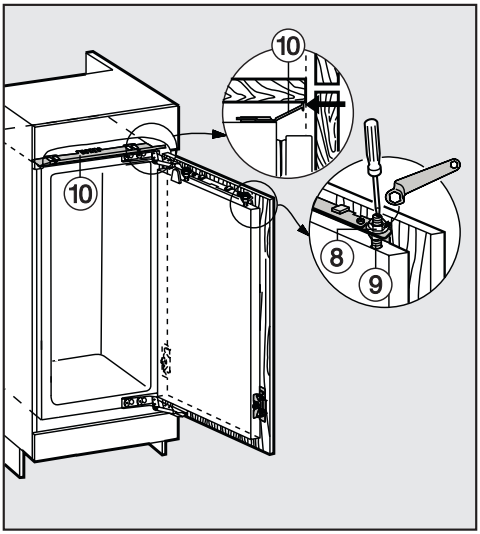
Securing the appliance door to the furniture door:



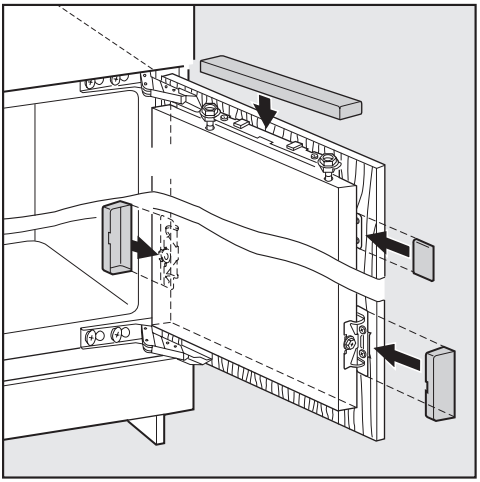
- Screw fixing bracket ① into the pre-drilled holes in the appliance door using hexagonal screw ②. Make sure the two metal edges ③ are aligned (Symbol *//*).
- Drill fixing holes ④ in the furniture door, and screw in 4 x 14 mm screws ⑤.

(On large or divided doors, attach a second pair of fixing brackets ① in the handle region of the door. Use the pre-drilled holes in the appliance door.)

– Align depth Z on the furniture door: Loosen screws ⑥ at the top of the appliance door, and loosen the hexagon-headed screw ⑦ at the bottom of the fixing bracket. By moving the furniture doors, create a gap of 2 mm between the furniture doors and the front edge of the niche.



- Close the door and align it with neighbouring furniture doors.
- Whilst counterholding the adjusting bolts ⑨ with a screwdriver, tighten nuts ⑧ on the appliance door.
- Cover strip ⑩ must be completely hidden in the niche, and must not protrude.
- Tighten all screws again.



■ Replace all the covers.

To make sure the appliance is correctly fitted:

– The door must close properly.

– The door must not touch the furniture carcase.

– The seal at the top edge of the handle side must fit properly.

To double check place a torch in the appliance and close the doors. Turn the lights out in the room. If you can see any light shining out from the sides double check the installation.

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